



2 COURSE LUNCH MENU £14.95

Tues-Sat 12PM-6:30PM

STARTERS

SOUP DU JOUR

Served with toasted sourdough ^{V/GF}

WILD MUSHROOM ARANCINI

Fried breaded wild mushroom into rice balls, served with garlic and truffle mayo ^V

CALAMARI

Roast garlic aioli, herb salad

CHICKEN SKEWERS

Pitta, tzatziki, salad

MAINS

CHAMPAGNE RISOTTO

Spinach, tarragon, mascarpone, parmesan ^{V/GF}

Add 3 Scallops 5.00

PAN SEARED SEABASS

Potato, shallots, peas, lemon butter and tomato concasse sauce ^{GF}

PAN ROASTED CHICKEN SUPREME

Mash potato, pancetta, tender stem, white wine, and parmesan cream ^{GF}

CHICKEN LINGUINE

Garden peas, spinach, garlic cream spring onion ^{GF}

ADD DESSERTS £4.95

**CHOCOLATE FUDGE
BROWNIE** ^{GF}

VANILLA CREAM BRULEE ^V

SELECTION OF ICE CREAM ^{V/GF}

SELECTION OF SORBET ^{V/GF}

Allergies -SOME OF OUR MENU ITEMS CONTAIN ALLERGENS INCLUDING: GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

^V VEGAN ^{V^A} VEGAN OPTION AVAILABLE ^V VEGETARIAN ^{GF} GLUTEN FREE ^{GFA} GLUTEN FREE OPTION AVAILABLE

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL.